



SEÑORÍO DE SARRÍA RESERVA

D.O. NAVARRA

Tasting notes

Colour: Deep garnet-red.

Nose: Aromas of black fruit, spices, vanilla and roasted coffee beans.

Palate: Powerful, elegant and well-structured with good volume. Long and balanced.

Serving recommendations

Serve at 16 to 18°C.

Food pairings: Grilled red meats, roasts and all types of game.



Awards

- Gold medal Mundus Vini 2020
- Best Reserve Red Wine, Best Wine Challenge D.O. Navarra 2020
- Silver medal International Wine Challenge 2018
- Silver medal Sommelier Wine Awards 2018
- Gold medal Challenge International du Vin 2017
- Gold medal Concours Mondial de Bruxelles 2014



SEÑORÍO DE SARRÍA RESERVA

D.O. NAVARRA

Technical data

Appellation: D.O. NAVARRA

Grape varieties: Cabernet Sauvignon and Graciano

Vintage: 2015

VINEYARD (OWN PROPERTY)

Surface area of owned vineyard: 100 ha (247 acres)

Sites: Puente la Reina, Olite and Corella (Navarra)

Soil-type: Brown limestone and loam

Average age of the vines: 25 years

Average altitude: 400 m

Climate: Continental Mediterranean with Atlantic influence

Density of plantation: 3,000 vines/ha

Yield: 5,000 kg/ha

Growing system: Trellised and bush vines

VINIFICATION

Harvesting: Mechanical and by hand

Date of harvest: September - October

Fermentation: In stainless steel vats

Ageing time in barrel: 24 months

Type of barrels: French and American (1 and 2 years old)

Time aged in bottle: 1 year minimum

Temperature of fermentation: 28°C

Duration of fermentation: 15 days

Analysis data

Alcoholic degree: 14,5 %

Total acidity: 5.7 g/l

Residual sugar: 2,0 g/l

Logistics data

Bottle: Bordeaux Seduction 75cl

Closure: Natural

Case: 6 bottles

Case measurements: 23 x 32 x 15.5cm

Case weight: 7.5 kg

Palletisation: Euro pallet 80 x 120: 600 bottles

Number of cases per layer: 25

Number of layers: 4

Number of cases per pallet: 100

EAN code bottle: 8411558000329

EAN code case: 78411558000328

